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75TH YEAR.

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SUGAR NOTES.

Interesting news hails from Paraguay, where a shrub called "caathe" is growing wild and bears leaves sweet to the taste when chewed. An interesting suggestion is made, that leaves be mixed in suitable proportion with "yerbamate" or "Paraguayant," so that the tea will come to the teapot already sweetened. The shrub in question obtains a height of over two feet, and bears panicles of white flowers. The leaves do not owe their sweetness to sugar, but to a substance similar to that which sweetens licorice. Years ago children bought the licorice root for a penny and it was from this root that licorice sticks were made by the confectioners.—*Louisiana Planter* Dec. 27th.

Basle, Switzerland, has had a remarkable rejuvenation during the world war. The city as every reader knows lies in the very center of Europe where the main railway lines converge from London, Paris, Rotterdam, Hamburg, Copenhagen, Berlin, Rome, and other cities south east and west. It was the gateway through which the wounded from all the belligerent nations were transferred and the miniature republic spent millions of its own money taking care of them. Basle has also been a great commercial center through which also the surrounding countries have sent their produce and the writer has seen carloads of sugar coming from Germany as well as Italy and Austria coming here for distribution. Recently the city held its annual fair which has become a fixed institution and plans are under way now to erect a two-million-dollar exhibition hall which

is to be the rendezvous of an international mercantile market and exchange place or a clearing-house. Switzerland manufactures very little sugar but is noted for its products that contain sugar and it is believed that this exhibition will give Europe a distributing center for sugar and its manufactured products as well as all other food products raised on the continent.—*Ibid.*

The chemist specialists of the United States Department of Agriculture of the Bureau of Chemistry are reporting the birth of a new syrup that has been christened as malt sugar syrup. The new child has come just at the psychological time when sugar is scarce and it comes into being to receive the good will of former devotees of the sugar queen. True, the syrup has been known in embryo for some time but it awaited an economic condition to be born into the channels of commercial usage. The colored servant re-christened his cow with the significant words: "United States" and, when asked why he had made the change, he said that she had gone dry. Now this going dry has threatened to put a lot of beer machinery on the scrap heap, but it has been discovered that malt syrup can be made from the same grains as beer and the very same machinery can be used to make the syrup, and so we are living over again the old truth of nature which never wastes but always adapts everything even if it adopts nothing. Very little change is necessary in the breweries and up to a certain point the process is the same for making malt sugar as for making beer. Evaporating pans have to be added, however, to the equipment. The malt sugar so the chemists say looks very much like maple syrup and is a fine table syrup and a good food. It resembles honey and can be used for everything cane sugar is used for. It is excellent for cooking and baking and in candy uses it is even superior because it will not so readily crystallize.—*Ibid.*

The Siberian Sugar Company is a newly organized company with a capital of 10,000,000 roubles. Prof. S. Y. Lebedef of the Technical Institute of Tomsk, the center of a vast agricultural region, has for four years been working on the plan of a sugar industry and with the help of Prof. Nikolski, an agricultural expert sugar beets have been grown, experimentally for three years. The new company has leased 71,280 acres of land

near Pavlovski. The Siberian government is interested and has appropriated 200,000 roubles and has established a bounty that will yield 1,000,000 roubles a year. The factory it is believed will be completed by the fall of 1920 and Siberian capitalists and the Petrograd International Bank of Commerce at Vladivostok are financing the corporation. Ten factories it is estimated will be needed to supply the sugar of the Siberians or a total of 72,000 tons. From San Francisco comes the report that efforts are being made in California to finance additional factories and all this information is among the most heartening that has come out of the vast Siberian empire.—*Ibid.*

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